



GETC Food and Beverage Handling Processes SAQA 58026; NQF Level 1; 131 credits

Purpose and target audience

This qualification will contribute to increasing levels of personal and product safety and develop an integrated and coordinated approach to the handling of food and related products. It serves as an entry-level qualification for the food and beverage manufacturing qualifications in the Further Education and Training Band.

Exit level outcomes

1. Communicate and demonstrate problem solving within a food and beverage-handling environment
2. Maintain personal and product safety in a food and beverage manufacturing environment
3. Demonstrate an understanding of life skills within a food and beverage handling context
4. Handle food

Learning assumed to be in place

Communication and Mathematical Literacy at ABET Level 3

Module: Life skills and managing time (14 credits)

SAQA 15091: Plan to manage one's time; Core; 3 Credits

SAQA 14342: Manage time and work processes within a business environment; Elective; 4 Credits

SAQA 15092: Plan and manage personal finances; Elective; 5 Credits

SAQA 13157: Read, interpret and understand information on a payslip; Elective; 2 Credits

Module: Communicate and demonstrate problem-solving in a food and beverage handling environment (28 credits)

SAQA 114891: Count stock for a stock-take; Elective; 2 Credits

SAQA 242781: Pack manually; Elective; 5 Credits

SAQA 14084: Demonstrate an understanding of and use the numbering system; Fundamental; 1 Credit

SAQA 119373: Describe and represent objects in terms of shape, space and measurement; Fundamental; 5 Credits

SAQA 119368: Describe, interpret and represent mathematical patterns, functions and algebra in different contexts; Fundamental; 6 Credits

SAQA 119364: Evaluate and solve data handling and probability problems within given contexts; Fundamental; 5 Credits

SAQA 119362: Work with numbers; operations with numbers and relationships between numbers; Fundamental; 4 Credits

Module: Maintain personal and product safety in a food and beverage manufacturing environment (16 credits)

SAQA 120410: Clean and sanitise food manufacturing equipment and surfaces manually; Core; 4 Credits

SAQA 14659: Demonstrate an understanding of factors that contribute towards healthy living; Core; 4 Credits

SAQA 120404: Maintain personal hygiene, health and presentation in a food handling environment; Core; 4 Credits

Production Management Institute of Southern Africa (Pty) Ltd t/a PMI

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SAQA 12513: Plan and manage time in the workplace; Core; 4 Credits

Module: Demonstrate an understanding of life skills within a food and beverage handling context (26 credits)

SAQA 14656: Demonstrate an understanding of sexuality and sexually transmitted infections including HIV/AIDS; Core; 5 Credits

SAQA 14664: Demonstrate knowledge of diversity within different relationships in the South African society; Core; 3 Credits

SAQA 119641: Identify and respond to selected literary texts; Fundamental; 5 Credits

SAQA 119640: Read/view and respond to a range of text types Fundamental; 6 Credits

SAQA 14359: Behave in a professional manner in a business environment Elective; 5 Credits

SAQA 13174: Identify and discuss inappropriate behaviours in the workplace; Elective; 2 Credits

Module: Chemistry, physics, science and workplace technology (31 credits)

SAQA 120402: Demonstrate an understanding of introductory principles of chemistry and physics; Core; 5 Credits

SAQA 13172: Understand the employer/employee relationship; Elective; 3 Credits

SAQA 13162: Identify and describe inputs, stages and quality indicators of the manufacturing assembly or engineering process; Elective; 10 Credits

SAQA 14096: Understand and apply technological knowledge and skills in process; Elective; 2 Credits

SAQA 119636: Write/sign for a variety of different purposes; Fundamental; 6 Credits

SAQA 13171: Describe and show how the NQF can help me to plan a learning and career pathway; Elective; 5 Credits

Module: Food handling (16 credits)

SAQA 243345: Handle food materials in a food production process; Core; 4 Credits

SAQA 120398: Measure the temperature of food products and evaluate the readings; Core; 2 Credits

SAQA 120403: Apply good manufacturing practices as part of a food safety system; Elective; 4 Credits

SAQA 119635: Engage in a range of speaking/signing and listening interactions; Fundamental; 6 Credits

Duration:

1310 notional hours of learning of which 917 hours is spent on site and in acquiring practical workplace experience.

Quality Assurance Functionary:

FOODBEV SETA